



Vitality
NETBALL
WORLD CUP
LIVERPOOL 2019

EASTBOURNE 1963 LOUNGE

12, 20 & 21 JULY

Sample Menu

Tea, coffee and biscuits on arrival

Glass of prosecco or soft drink served pre-lunch

Lunch, served from 1pm-3pm

Mains

Molasses and black pepper cured beef strip steak, fricassee of king oyster mushrooms, petite onions and red wine

Butter broth of grain fed local farm chicken, ratte potatoes, Jerusalem artichokes, charred baby leeks and black truffle

Whole salt baked seabass, saffron aioli, purple sprouting broccoli and trapanese pesto

Risotto Jardinière, made by the chef in the room (v)

Sides

Bobb Cobb salad, baby gem, frisee and watercress leaves with smoked pancetta, free range egg, cherry tomatoes and blue cheese dressing

Roast butternut squash with toasted and cracked pumpkin seeds and oil (v)

Arugula salad, shaved 24 month Reggiano parmesan, pomegranate seeds and Cabernet Sauvignon vinegar (v)

Cornmeal and pecorino crusted potato croquettes (v)

Desserts

Sea salted pretzel cheesecake, sugared peanuts and white chocolate gel

Classic bread and butter pudding, compote of steeped apricots and Cornish clotted cream

Quintessential British summer ... Pimm's and lemonade jelly, garden strawberries, orange and mint, black pepper tuille

Cheese

Board of the finest British Isles cheeses, artisan crackers and wafers, homemade chutneys and pickles

Drinks

Five complimentary drinks per person (house wine, beer and soft drinks)

Tea and coffee

For allergy or dietary requirements please contact hmoifat@centerplate.co.uk